

BRUNCH

Served until 3pm Mon-Fri, until 4pm weekends

BOTTOMLESS BRUNCH

£39.5 p/person

A dish from each section

Bottomless Prosecco & Mimosas

2 hours | Whole table only | One drink at a time

SOMETHING LIGHT		
House made maple granola, thick Greek yogurt, fresh berries, coconut flakes, honey, chia seeds, flaked almonds, edible flowers (N) (V)	7.6	
Quinoa porridge, coconut milk, cashew butter, roasted plums, maple nut sprinkle (vegan, GF, N)	8.6	
Award-winning banana bread sandwich, mascarpone, fresh berries, flaked almonds, honey (N) (V)	9.7	

- SET FOR THE DAY —

Two free range eggs, poached, scrambled or fried on charcoal bread* w house made chilli pesto & cucumber ribbon (V) 7.2 Add bacon, avocado or sausage (+3.0 each)				
Smashed avocado, charcoal bread*, house made labne, Aleppo chilli			8.3	
Add poached eggs or bacon (+3.0 each)				
Healthy start, celeriac toast, avocado, poached eggs, broccoli, sun blush tomatoes (V, vegan available)			12.4	
Broccoli & corn fritters, w avocado, poached free range egg, house made chilli pesto (GF) (V) Add back bacon (+3.0)			12.4	
Coconut bread French toast, thick Greek yogurt, fresh & freeze dried raspberries, mango, shaved coconut, bee pollen, pure Vermont maple (GF) (V)			11.0	
Shakshouka, spiced tomatoes, peppers, baked free range eggs, house made labne, charcoal bread* (V, vegan available) Add chorizo (+3.5) or avocado (+3.0)			10.7	
Smoked salmon royale, smoked salmon, dark rye, avocado, spinach, poached free range eggs, lemon hollandaise			12.7	
Fancy bacon roll, cr ispy onion crusted free range poached eggs, back bacon, the Ribman's holy f*ck hollandaise, fresh chilli, paratha roti Add avocado (+3.0)				
The Bondi, back bacon, poached free range eggs, sausage, mushrooms, house made chilli pesto, avocado, charcoal bread* 13.6				
Sides House made chilli pesto (N) Charcoal bread* / rye bread	2.5 2.5	Avocado / back bacon / sausage / poached eggs Superfood blood sausage, chorizo Smoked salmon	3.0 3.5 4.0	

Full allergy list available. All dishes may contain nuts. (N) Contains Nuts (V) Vegetarian (GF) Gluten Free (DF) Dairy Free. *Our exclusive charcoal bread is organic, cold fermented activated charcoal sourdough.

A 12.5% discretionary service charge is applied to each bill.



DRINKS

ALCOHOL -

Prosecco, Ca di'Alte, NV, Italy	6.5 / 29.0
Crisp white, Le Lesc, Plaimont, Côtes de Gascogne	5.8 / 20.9
Classic red, Le Lesc, Plaimont, Côtes de Gascogne	5.8 / 20.9
Rosé, Château Beaulieu, Coteaux d'Aix-en-Provence	7.6 / 27.4
Fresh orange mimosa Classic bloody mary / virgin mary Peroni, (330ml) Corona, (330ml)	7.0 8.0 / 6.5 Bottle 5.2 5.2

- JUICES & SMOOTHIES -

Freshly squeezed orange juice	3.6
Red zinger juice - freshly squeezed beetroot, carrot, apple, ginger	5.0
Green detox juice - freshly squeezed cucumber, spinach, celery, apple	5.0
Go bananas smoothie - banana, fat free frozen yogurt, low fat milk, agave, banana chips, bee pollen	5.8
Yogi berry smoothie - mixed berries, fat free frozen yogurt, low fat milk, freeze dried berries, edible flowers	5.8
Vegan nut smoothie - banana, cashews, vanilla, Maldon sea salt, almond milk, agave, chia seeds, banana chips (N)	5.8
Caffeine hit smoothie - banana, dates, coconut H20, almonds, our espresso, shaved coconut (N)	5.8

— COFFEE & TEA —

Espresso - our special blend roasted exclusively by The Roasting Party	
Double espresso	2.6
Americano	2.9
Piccolo / Macchiato	2.9
Flat white / Latte / Cappuccino	3.2
House made chai	3.5
House made hot chocolate	3.5
Turmeric latte	3.5
Matcha latte	4.0
Extra shot	+0.5
Regular soy / Almond / Oat	+0.3
Bonsoy	+0.6
Loose leaf tea (500ml pot) by Good and Proper Tea	3.0 - 4.0
Brockley Breakfast (3.0)	
Darjeeling 2 nd Flush (3.0)	
Iron Buddha (4.0)	
Jade Tips (3.0)	
White Peony (4.0)	
Wild Rooibos (3.5)	
L emongraph (3.5)	

Lemongrass (3.5) Fresh Mint (3.5)

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